

SOUTH PARIS.

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MAINE

Gordon Powers spent a few days in

Hopedale, Mass., last week.

Dr. Charles S. Stuart of Portland was

the guest of relatives in town on Tues-

day.

The Ladies' Missionary Society of the

Congregational church will meet with

Mrs. Edith Wheeler Thursday, Dec. 13,

at 2:30 P. M.

The Optimistic Class meets Saturday

afternoon with Mrs. Geo. R. Morton. It

is hoped all who can will attend.

Don't forget your car purchase a Ballis

Class apion at the men's supper in De-

ling Memorial Vestry, Thursday, Dec. 13.

It is requested that all alumni of the

O. N. I. and Paris High School be pre-

sented. Each member is asked to bring

a hearty dish and one of dessert for the

covered dish supper. The regular meet-

ing will be held at 8 o'clock preceding

the banquet. There will be an enter-

tainment after the supper, with Miss

Beatrice Berry reader.

Charles W. Bowker is building a boiler

house on the east side of his lot between

the driveway and the bank, from which

he will heat the building containing the

present. Each member is asked to bring

a hearty dish and one of dessert for the

covered dish supper. The regular meet-

ing will be held at 8 o'clock preceding

the banquet. There will be an enter-

tainment after the supper, with Miss

Beatrice Berry reader.

Walter L. Gray has been appointed

community chairman of the Harding

Memorial Week, which began Sunday

last. The Harding Memorial Association is

a nation-wide movement to erect a mem-

orial to the late President Harding. It

has a state organization with Governor

Baxter at the head, and each county has

an organization (that in Oxford County

being headed by H. H. Hastings of Beth-

el) and the county chairman appoints

community chairmen; hence the ap-

pointment of Mr. Gray.

Members of the committee are Chester

Gore Miller, George F. Eastman, Irving

C. E. Taylor, Percy E. Ripley and Mrs.

F. A. Taylor. Subscriptions may be

left with any of the committee.

George F. Farnum.

George F. Farnum died suddenly at

his home on Western Avenue, South

Paris, Saturday morning. He had not

been in good health for some months,

but had kept at work, and was making

preparations to leave for his day's work

when he was stricken and died instan-

tly at the bedside of Mrs. Farnum, who

has been ill for some time.

Mr. Farnum was born in Paris Dec.

28, 1861, the son of the late Dana D.

and Louisa (Gage) Farnum. His school

days were spent in Massachusetts. He

married Miss Nellie F. Chase, daughter

of the late Charles W. and Mary Field

Chase, and they lived formerly at South

Paris, but for many years at South

Paris. He had been in the employ of the

Paris Manufacturing Co. for twenty-

eight years, as a machinist and general

expert workman, and was a valuable

employee of the company and a man held

universally in the high respect. He

was a member of Deering Memorial

Methodist Church, interested in its

work and the work of its auxiliaries,

and was a member of Paris Lodge, F.

and M.

His wife is survived by Mrs. Emma E.

son, Myron E. Farnum of Norway, also

two grandchildren. Another son, George

Dann, died some fifteen years ago.

The funeral will be held at the home

at 1 o'clock Tuesday afternoon.

Golden Wedding.

Mr. and Mrs. William Harlow cele-

brated their golden wedding anniver-

sary at their home in Paris on Dec. 7.

Mr. and Mrs. Harlow were married

fifty years ago by Rev. W. R. French of

Torner and made their home in Buck-

field, where they lived for 42 years,

moving into their present home eight

NORWAY.

Sydney P. McKee of Watfield, Vt.,

has recently been a visitor with his sil-

ter, Mrs. Charles P. Kimball.

He has been visiting Mrs. McKee's

Scott teaches school in Sanford.

Donald B. Parkridge has been ap-
pointed community chairman of the Harding
Memorial Association.

The December meeting of the Twin
Towns Nature Club was held Monday evening

at the home of Mr. and Mrs. E. H. Cummings.

Members were enrolled.—Mrs. Florence

mumbers were enrolled.—Mrs. Florence

Stone gave a vocal solo, "Down in the

Forest," and responded to an encore

with "Whispering." Mrs. A. D. Park

read an original paper on "Birds," and

Miss Mary Millett gave a talk on Brit-

ain. The January meeting will be held

the first Monday in the month with Mr. and

Mrs. Clarence Morton at South Paris.

A fire destroyed the basket shop of

Augustus A. Everett on Thursday morn-

ing. The shop was located on the Lake

Road near the old pumping station. Not

only was the building destroyed but the

forms, tools and machinery, also a stock

of baskets. Mr. Everett is 85 years old

yet had continued his business up to the

present time, even having built an addi-

tion the present fall. He kept a few

hens in the rear of the building but

these were saved.

Mrs. Bernice Littlefield of North

Watfield was in Norway Wednesday.

One of the sensational cases tried at

the last term of Superior Judicial Court

at South Paris was that of William D.

Reed vs. James Pledge for assistance in

maintaining a slaughter house on Winter

Street. As a result of the trial a tempo-

rary injunction was issued by Chief Jus-

ice Leslie C. Connelley. A hearing was

held in August last week and the tempo-

rary injunction was made permanent.

Mr. Reed was represented by Alton C.

Wheeler and Mr. Pledge by Frank

Morey of Lewiston and Eugene P. Smith.

After being guests of several days at

Mr. and Mrs. Charles F. Ripley.

Eugene Nelson and son, Charles of

South Watfield were guests Monday of

Mr. Nelson's sister, Mrs. Cyrus S. Tucker.

Miss Alice Hanson has gone to Lew-

iston, where she has a position with the

Lewiston Journal.

Mr. and Mrs. Harrison Lyeth of

Augusta were recent guests of Mr. Ly-

eth's parents, Mr. and Mrs. Millard

Lyeth.

Mr. and Mrs. Addison Puffer of

Auburn were in town a day or two re-

cently.

Dr. and Mrs. Fred E. Drake left Nor-

way Monday last week for Fort-

mouth, N. H., where they were guests

of Dr. and Mrs. Charles E. Johnston.

This week they will go to Manchester-

by-the-Sea, Mass., where they will visit

Dr. and Mrs. Drake's sister, Mrs. Frank

P. Knight. After Christmas they will

go to Florida to spend the rest of the win-

ter.

Mrs. John A. Woodman is in Kenne-

bunk, called there by the sickness of a

relative.

The Barton Reading Club met with

Mrs. Martha Whitmarsh Thursday after-

noon. The roll call was answered by

for harmonious and interesting con-

versation.

The Epworth League held a "pot

luck" supper in the Methodist vestry

Thursday evening. At the close of the

supper was a brief social program, after

which the Epworth League members

gathered for a social hour.

Ottis M. Jones has gone to Welle-

ley, Mass., where he has a position with

the Domestic Electrical Company.

Wallace Price, division superintendent

of the Central Maine Power Company,

has offered to furnish all equipment for

lighting the new skating rink, also the

juice.

The Chick bungalow on Winter Street

has been sold to Wesley Dunn.

Miss Iva Record has resigned her

school on Frost Hill and gone to Sun-

Special Bargains
FOR
EARLY CHRISTMAS BUYERS

SEE OUR WINDOW DISPLAY OF
Beautiful and Useful Gifts
Priced from 25c to \$5.00

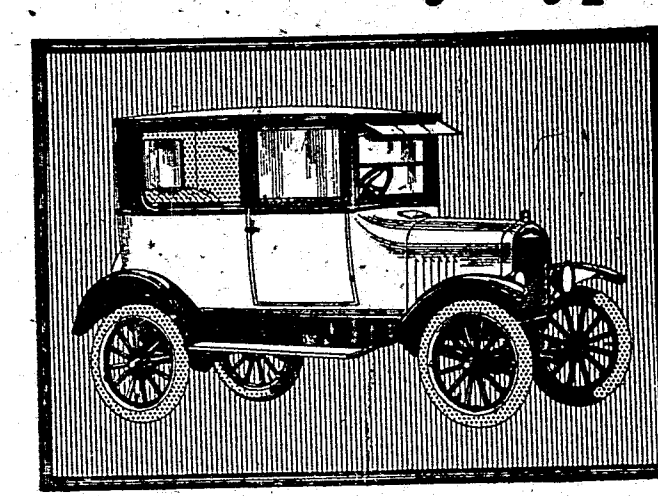
Pearl Bead Necklaces \$1.75

24 in. Pearl Bead Necklaces, graduated, and furnished with gold
clasp in attractive satinette boxes. These are an exceptional value at
the price, only \$1.75 while they last.

John Pierce

JEWELER
SOUTH PARIS, MAINE

A New Body Type



THE Tudor SEDAN

F.O.B. \$590 FULLY EQUIPPED

The Tudor Sedan is a distinctly new Ford body type, admirably designed for harmonious and interesting appearance and excellence of interior comfort and convenience. At \$590, its price is lower than any sedan ever put on the American market. This car can be obtained on the Ford Weekly Purchase Plan.

Ripley & Fletcher Co.

CARS, TRUCKS, TRACTORS

Christmas Suggestions

LOOK FOR
Muslin Underwear, dainty and fine.
Ladies' and Children's Handkerchiefs,
linen, attractive in design and price.
Boudoir Caps, guaranteed becoming.
And Silk Hosiery to complete the finest
outfit at

BANA I. BEEDE'S

Market Square, South Paris

FOR
CHRISTMAS GIVING

We Offer the Following Suggestions:

Leather Chairs from.....	\$25.00 to \$60.00
Morris Chairs from.....	30.00 to 60.00
Fancy Willow Chairs from.....	10.00 to 30.00
Oak and Leather Rockers from.....	4.50 to 25.00
Cedar Chests from.....	13.95 to 25.00
Smoking Stands from.....	1.95 to 8.75
Willow Work Baskets from.....	1.75 to 9.75
Martha Washington Sewing Tables from.....	19.00 to 30.00
Waste Baskets from.....	.85 to 4.00
Children's Chairs from.....	2.85 to 4.75
Electric Lamps from.....	13.85 to 25.00
Floor Lamps from.....	18.00 to 25.00
Doll Carriages from.....	4.85 to 10.85
Toddle Horses and Joy Riders from.....	3.35 to 4.50
Indian Blankets from.....	4.75 to 5.75

Beautiful assortment of Bicknell's hand colored framed
pictures. Scenery in Maine and New Hampshire.

PRICES \$1.35 to \$9.00

Thayer's Furniture Store,
E. S. JONES, Proprietor,
Billings Block, Phone 298, South Paris

Closing Out Sale On
Women's and Misses' Shoes

SELLING BELOW COST

Large Size Lighthouse Washing Powder, 5 Pkgs. for \$1.
Clean Easy Soap, 5c cake.
American Family, 5c a cake.

LONG AS THEY LAST.

Don't forget to try that 30c Chase & Sanborn Coffee
Best of all.

N. A. CUMMINGS, Paris Hill.

Posters That are effective and artistic, are
those we print at the Democrat
office. Try us.

No Cold Floors

Strand Theatre

SOUTH PARIS
L. G. DUREPO, Res. Mgr.

Program for Week of Dec. 10

Monday, Dec. 10, at 7 and 8:45
CONSTANCE TALMADGE

"THE PRIMITIVE LOVER"

One of the fascinating comedies of the most sprightly pictures. Adapted by Francis Marion from "The Divorcee" by Edgar Selwyn. Harrison Ford plays opposite Miss Talmadge in this comedy masterpiece.

Comedy—"Chicken Parade." **ÆSOP'S FABLES**

Prices 15c and 25c.

Tuesday, Dec. 11, at 8:45; 7 and 8:45
WILLIAM DESMOND and LOUISE LORRAINE

"McGuire of the Mounted"

Much of the romance of the picturesque country in the Northwest Canadian borderland is woven into this story which is filled with thrills, dramatic action and human interest.

SPECIAL ADDED ATTRACTION
BABY PEGGY in "THE KID REPORTER"

International News.

Special Matinee at 3:45. Prices 10c and 25c. Evening 15c and 25c.

Wednesday, Dec. 12, at 2, 7 and 9
Sir Anthony's Hope Celebrated Romance

"Rupert of Hentzau"

Sequel to "The Prisoner of Zenda."

Portrayed by the most impressive all star cast ever assembled for a single production including Elaine Hammerstein, Lew Cody, Bert Lytell, Mitchell Lewis, Claire Windsor, Robert Bosworth, Irving Cummings, Ethel Lincoln, Marjorie Day and Bryant Washburn.

Exciting, dramatic situations, gripping, thrilling, realistic, framed in convincing settings, perfect illusion is maintained. Truly a big special production. Comedy—"Oh, Ma, the Rent-Taker." **Topics of the Day.**

Matinee, 15c and 25c.

Evening, 15c and 35c.

Thursday, Dec. 13, at 7 and 8:45
The Presidential Favorite

Katherine MacDonald "THE INFIDEL"

Here comes the Infidel. The girl who didn't believe in love or fate or man. A wise foot in an empty paradise. It's a story of South Sea love and forgotten vows, and the training of a woman's heart.

Comedy—"Where Is My Wandering Boy This Evening?"

Pathe Review

Prices 15c and 25c.

Friday, Dec. 14, at 8:45, 7 and 8:45
HARRY CAREY "DESERT DRIVEN"

"This is a rip-snorter of a Western that keeps the interest at almost fever heat through the picture," says Variety, the great theatrical paper, "and this picture puts Harry Carey a bit ahead of where he has been recently in his screen place. It has many real thrills."

Comptroller S of the STEEL TRAIL starring William Duncan and Edith Johnson.

A big forest fire and airplane stunts feature this episode.

International News.

Matinee 10c, 25c. Evening 15c and 25c.

Saturday, Dec. 15, at 2, 6:45 and 8:40.

"THE FORGOTTEN LAW"

Enacted by an uncommonly distinguished cast including Milton Sills, Cleo Ridgely and Jack Muhlhall. One of the most forceful dramas of a decade. Adapted from Caroline Abbott Stanley's famous novel, "A Modern Madonna."

Comedy—"A Cold Reception." **Starland Revue.**

Matinee 10c and 25c. Evening 15c and 25c.

COMING NEXT WEEK

Anita Stewart in "The Woman He Married."
Root Gibson in "Silly."
Lillian Gish in "The White Rose."
Hope Hampton and Lon Chaney in "The Light in the Dark."
William Russell in "Times Have Changed."
Elliott Dexter in "An Old Sweetheart of Mine."

COMING SOON.

Douglas MacLean in "The Hotspots."
Mrs. Wallace Reid in "Human Wreckage."
Dorothy Phillips in "Hurricane's Gal."
Jackie Coogan in "Oliver Twist."
"The Common Law."

Who is doing the most for your community?

HAVE you an industry in your community that means more for its ultimate good than Central Maine Power Company?

Where would your community be without a strong electric company—one that can furnish unlimited power to anybody at any time at a fair price?

Isn't developed water power the hope and salvation of industrial Maine?

Look over the towns and cities of Maine that are growing and going ahead. Aren't they all on the lines of some good power company?

When you invest in Central Maine Power Company you put your money at work for the good of your community and state. Let those who care nothing for the State send their money away to develop other sections—but you keep your money at home, working for home people and home cities.

Invest in Central Maine Power Company 7 per cent, Preferred Stock. It has paid dividends for over 18 years—we believe it will always pay dividends.



Central Maine Power Co.

AUGUSTA, MAINE

Price \$107.50. Yield 6 1-2 per cent net.

"A Maine company owned and managed by Maine people for development of Maine's resources."

Ideal Gifts For All Your Lists

NEW POPULAR STYLES in the following goods

Jewelry and Novelties—Beads, Gold Pins, Bracelets, Fancy Hair Pins, Guest Sets, etc.

Leather Goods—New Hand Bags, Purses.

Silk Umbrellas—Black, blue, purple.

Hickory Rubber Goods—Aprons, Baby Sets, Shirred Ribbon, Baby Pants, Bibs, etc.

Handkerchiefs—A large stock, as usual. Fairy Tales Handkerchiefs, School Day Handkerchiefs, Handkerchiefs with colored embroidery for "The Kiddies." Sunbeam bleach and Snowflake Linen, white and colored, in a pleasing variety for grown-ups.

Baskets—The latest thing in Fruit Baskets, beautifully decorated, Shopping Baskets.

Boudoir Lamps with parchment shades. An attractive low-priced electric light.

New Fry Glassware and Pyrex—both can be used for cooking purposes.

Water Sets, separate tumblers, sherbet glasses, candle sticks.

Fancy China, Tea Sets and Dinner Sets.

Big line of Aluminum Ware.

N. Dayton Bolster Co.

SOUTH PARIS, MAINE.

Tel. 210

PARIS TRUST CO.

SOUTH PARIS, MAINE

OFFICERS

Perley F. Ripley, Pres.
J. Hastings Bean, Sec.

Leslie L. Mason, Vice-Pres.
Irving O. Barrows, Treas.

BRANCH BANK AT BUCKFIELD, MAINE
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Perley F. Ripley, Leslie L. Mason, George M. Atwood, Delbert M. Stewart, Fred R. Penley, J. Hastings Bean, Walter L. Gray, D. Henry Field, Harry Brown, Benj. R. Billings, John A. Titus, Edwin J. Mann, Chas. E. Brett, Harold C. Fletcher.

Statement of the condition of the Paris Trust Co. at the close of business, November 30, 1923.

RESOURCES

Real Estate and Other Loans,	\$618,108.84
Stocks and Bonds,	226,856.15
Furniture and Fixtures,	6,483.62
Real Estate,	10,884.22
Cash on Deposit,	25,220.21
Cash on Hand,	19,086.63
	\$906,639.67

LIABILITIES

Capital Stock,	\$ 50,000.00
Surplus,	25,000.00
Undivided Profits,	25,884.70
Deposits,	791,751.97
Notes Rediscounted	14,000.00
	\$906,639.67

STATE OF MAINE

To all persons interested in either of the estates hereinafter named:

At a Probate Court held at Paris, Me. for the County of Oxford, on the third Tuesday of November, in the year of our Lord one thousand and twenty-three. The following matters having been presented to the action thereupon heretofore indicated, it is hereby ordered:

That notice thereof be given to all persons who may be interested in the estate of the said deceased, by causing a copy of this order to be published three weeks successively in the Paris Free Press, a newspaper published at South Paris, Me. and in the Paris Free Press, a newspaper published at Paris, Me. on the third Tuesday of November, A. D. 1923, at 2 o'clock in the afternoon, and be heard thereon at any time thereafter.

HORACE HOLMSTADT late of Duxbury, deceased; will and petition for probate thereof and the appointment of Peter G. Barrett, executor of the same to act without bond as expressed in said will presented by said Peter G. Barrett, executor thereof named.

LOREN J. OLNEY late of Fryeburg, deceased; will and petition for probate thereof and the appointment of Cyrus E. Chapman, executor of the same to act without bond as expressed in said will presented by said Cyrus E. Chapman, the executor thereof named.

MARY H. ANDREWS late of Fryeburg, deceased; will and petition for probate thereof and the appointment of Cyrus E. Chapman, executor of the same to act without bond as expressed in said will presented by said Cyrus E. Chapman, the executor thereof named.

HENRY H. MAXIM late of Paris, deceased; petition that Francis M. Maxim be appointed administrator of the estate of said deceased to act without bond presented by Alden A. Maxim and Alice Rand, heirs.

ELLA F. ADAMS late of Sweden, deceased; first account presented for allowance by J. Benet Pike, administrator.

HANNAH F. P. SMITH late of Waterville, deceased; first account presented for allowance by Laurence R. Rouns, executor.

E. WALLACE CHANDLER late of Summit, deceased; first and final account presented for allowance by Frances May Fuller, administratrix.

HANNAH F. P. SMITH late of Waterville, deceased; petition for probate of her will and the appointment of Laurence R. Rouns, executor of the same to act without bond as expressed in said will presented by said Laurence R. Rouns, executor thereof named.

ELLA F. SUMNER late of Paris, deceased; petition for license to sell and convey real estate presented by Roger G. Sumner, administrator.

JOHN B. HOLSTON late of Oxford, deceased; petition for determination of inheritance presented by Joseph Robinson and Richard J. Bates, executors.

MILDRED F. and THEODORE S. FOTTE late of Lovell, minors; second account presented for allowance by Mildred F. Fotte, guardian.

WILLIAM H. HUTCHESON late of Lovell, deceased; petition for order to distribute balance remaining in his hands presented by O. R. Chapman, administrator.

WITNESSES, ARTHUR E. STEARNS, Judge of said Court at Paris, the third Tuesday of November, in the year of our Lord one thousand and twenty-three.

A. L. PARK, Register.

TO RENT.

Two furnished rooms to rent, near Paris Manufacturing Co., 101 High Street.

New and second-hand machines and repairing. Oil and needles. SINGER SEWING MACHINE CO., Box 214, Norway.

Announcements Correctly Printed at the Oxford Democrat Office.

Homemakers' Column

Correspondence on topics of interest to the ladies is solicited. Address: Editor HOMEMAKERS' COLUMN, Oxford Democrat, South Paris, Me.

Cranberries Daintily Cooked.

In certain sections of this country it is possible to walk along in early summer and see stretching out on either side acres of apparently useless bog covered with short green vines. If you are a stranger to such parts, the scene may mean nothing to you but a most uninteresting bit of nature, and you may secretly pity the man who lives in such waste places. To those people, however, the picture is very different, for they know that this seeming of fall has some vines will be laden with bushels—yes, barrels—of large, ruby-colored cranberries, for which no doubt you will be eagerly searching your local markets.

Just how long cranberries have been known and used is difficult to say, but certain it is that they now hold a secure position and are always warmly welcomed. The cranberry is a native of this country. In that it has a stimulating, delicious and a bright attractiveness which add at the same time zest and beauty to any meal at which they are served.

Cranberry sauce is made in a variety of ways. In this article we will treat of a sauce which we have found particularly delicious and simple to prepare. Pick over the berries, discarding any that are soft or imperfect. Then place them in a strainer or colander, wash them with cold water, drain, and remove any small twigs or stems. Measure the berries in a saucepan two cups of sugar and two cups of water and bring slowly to a boil, stirring constantly until all the sugar is dissolved; then boil from five to ten minutes. Care should be taken to keep them simmering gently to prevent their burning or for part of the appeal of this dish lies in the firm, waxy berries in the clear, red jelly. If any scum forms during the cooking, remove it, and do not cook after the berries are tender. Care should be taken to wash thoroughly one quart of good firm berries. Place them in a stewpan with one cup of boiling water. Allow them to boil about ten minutes on a gentle fire. Then add the cranberries to the boiling syrup, cover, and cook them until tender and transparent. Care should be taken to keep them simmering gently to prevent their burning or for part of the appeal of this dish lies in the firm, waxy berries in the clear, red jelly. If any scum forms during the cooking, remove it, and do not cook after the berries are tender. Care should be taken to wash thoroughly one quart of good firm berries. Place them in a stewpan with one cup of boiling water. Allow them to boil about ten minutes on a gentle fire. Then add the cranberries to the boiling syrup, cover, and cook them until tender and transparent. Care should be taken to keep them simmering gently to prevent their burning or for part of the appeal of this dish lies in the firm, waxy berries in the clear, red jelly. If any scum forms during the cooking, remove it, and do not cook after the berries are tender. Care should be taken to wash thoroughly one quart of good firm berries. 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